

MOTHER'S DAY FAVORITES – NO-BAKE LEMONY ICEBOX BARS

By: Kimberli Washington, Public Information Office



Ingredients:

Crust

- 14 graham cracker squares
- 2 tablespoons unsalted melted butter
- 1 tablespoon dark brown sugar
- ¼ teaspoon salt
- Non-stick cooking spray

Filling

- 1 (8 ounce) pkg. cream cheese (softened)
- 1 (14 ounce) can fat-free sweetened condensed milk (substitute with soy milk)
- 1 teaspoon finely grated lemon zest (grate additional zest for optional garnish)
- ½ cup fresh lemon juice
- 2 teaspoon powdered gelatin
- 3 tablespoons boiling water

Directions:

Crust

- Place graham crackers in food processor and pulse until crumbs form. Add butter, brown sugar and salt. Continue to pulse until crumbs resemble wet sand.
- Coat an 8-inch square pan with non-stick cooking spray and pack crumbs into bottom of it. Refrigerate until ready to use.

Filling

- In a large bowl, combine cream cheese and condensed milk or soy milk. Beat on high speed with an electric mixer until smooth and creamy texture.
- Add lemon zest and juice; continue to beat another 30 seconds.
- In smaller bowl, combine powdered gelatin and boiling water. Whisk until completely dissolved and let cool for about 2-3 minutes. Stir gelatin into cream cheese mixture and stir together well.
- Pour filling over the crust and refrigerate overnight (at least 8 hours), until filling is firm. Garnish top with lemon zest (optional).
- Slice into 2-inch squares using a knife coated in non-stick cooking spray.
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.